



# HARBOUR DINING ROOM



## LUNCH & DINNER

### ENTREÉS

#### GRILLED BUTTERFLIED PRAWNS \$27

chipotle butter, charred lemon, celery cress

#### BEEF TARTAR \$17

Korean dressing, burnt onion, crispy seaweed, yolk emulsion

#### SPICED TUNA CRUDO \$18

tahini, cucumber, pistachio, crispy Lebanese bread

#### SPANNER CRAB SALAD \$27

yuzu, miso mayonnaise, avocado, green apple

#### ZUCCHINI FLOWERS \$18

cream cheese, smoky garlic & walnut dressing

### MAINS

#### SNAPPER \$48

zucchini, mussels, parsley & spinach sauce

#### MURRAY COD \$48

“Ross Andersson” Murray Cod, warm tartar sauce, crispy shallot, straw potato

#### WAGYU RUMP \$38

asparagus, roasted baby onions, green peppercorn sauce

#### CRISPY PORK BELLY \$32

charred sweetheart cabbage, hazelnuts, burnt apple puree

#### LAMB CUTLETS \$46

crispy braised lamb shoulder, pea puree, heritage carrots

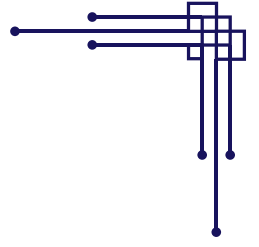
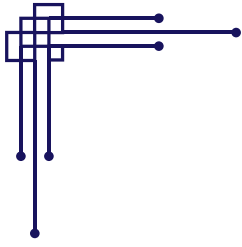
#### CHICKEN ‘ UNDER BRICK ’ \$45

grilled boneless baby chicken, lemon thyme butter, broccolini

#### EGGPLANT ‘ PARMIGIANA ’ \$22

capsicum marinara, lentils, rocket pesto, crispy basil

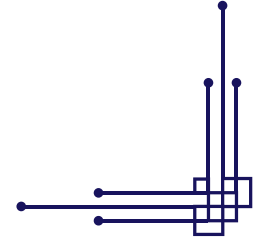
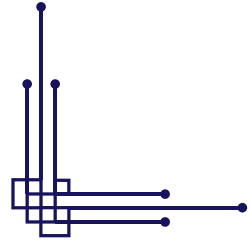




## SIDES

\$9 EACH

CHIPS, SMOKED PAPRIKA, LEMON PEPPER  
WEDGES, SOUR CREAM, SWEET CHILLI SAUCE  
STEAMED SPRING VEGETABLES  
BUTTERED MASH POTATO  
YOUNG LEAVES, RASPBERRY VINAIGRETTE  
PANFRIED FOREST MUSHROOMS



# INDULGE

## DESSERT

RASPBERRY SOUFFLE \$15

chocolate gelato (15mins)

TIRAMISU \$15

Amaretto jelly, shaved chocolate

PEACH TART TATIN \$15

cinnamon ice cream

FROZEN MANGO PARFAIT \$15

Biscoff crumbs

CHEESE PLATTER \$26

three cheeses, grapes, quince, lavosh